



ZWILLING
J.A.HENCKELS

TWIN 1731

“Only an object that we will never tire of looking at, that we never want to live without, is going to be a real classic. “
Matteo Thun

Innovation and design

Products by ZWILLING J.A. HENCKELS are timeless classics that have the power to fascinate people over generations. For more than 280 years they have been the result of passion, knowledge and experience. The constant quest for innovation has inspired ZWILLING J.A. HENCKELS to take another step into the future and commission the international acclaimed architect and designer Matteo Thun with this new development.

For Matteo Thun authenticity in material and form, balanced proportions, the highest demand on functionality and quality, in short – the constant search for durability, are the basis and driving force behind his work. Large scale or small, in architecture as well as in design, he always follows the same maxim: real luxury is built on simplicity and directness. Only authentic, reliable, pure and unmistakable products positively influence our quality of life, give trust – convincingly self-explanatory.

To design a knife in its purest shape is the basic idea that Matteo Thun implemented for ZWILLING J.A. HENCKELS. A “tool”, for lovers of knives and connoisseurs – for users who value the exceptional, ask for the best possible quality and understand good design. Haptics and warmth are important – wood delivers desire for “high touch”, the eye’s desire to catch. Wood and high tech can be combined as long as the technology stays hidden. The art lies in the treatment of the surface.

This is how the TWIN 1731 knife was created for ZWILLING J.A. HENCKELS - named after the year that the ZWILLING J.A. HENCKELS brand was founded. The first of a new generation of knives discreetly combines the tried and tested with progress, brings form and function to the point. In the true sense of the word it captivates with the balanced combination of innovation and design. The knife sums up the wealth of experience and the brand’s tradition and comes up with a new interpretation. It is a classic that goes for the soul, a classic that tangibly merges the art of knife forging, the material and the form.





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New technology

Using this knife is an emotional experience through the combination of outstanding manufacturing expertise and valuable raw materials. The knife is precision-forged from one single piece. The Cronidur® 30 high-performance steel that has been specifically developed for aviation and space technology, guarantees ultimate sharpness and stability.

Blade, bolster and handle are shaped into a harmonious unity. The handle made from valuable Makassar ebony sensuously combines innovation and design. A new type of blade geometry fits perfectly into the design as a whole. The shape of the bolster gives the thumb a safe lead on the blade, consequently allowing for an easy and precise cut. The knife feels powerful, elegant and pleasant to the touch and it fulfils the highest demands on function, aesthetics and ergonomics.

Reduced to the bare essentials with that tangible, perfectly natural intensity of the materials TWIN 1731 is a knife that gets increasingly close to you, a knife that you will never want to be without again.

The range

Clear and defined: The TWIN 1731 knife series comprises the essential knife types. Five knives that fulfil all requirements that whet the appetite for professional cooking:

Chef's knife: The all-rounder cuts meat, vegetables and herbs

The Santoku knife: The traditional Japanese all-rounder, for cutting meat, fish and vegetables

The Carving knife: Allows a long, very thin and clean cut

The bread knife: Perfect slices of bread with minimal effort

The paring knife: Small, handy and versatile

The sharpening steel: for endless sharpness





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The storage

The storage solutions are also dominated by function and aesthetics.

The knife block is a top-of-the-range solution at home for five knives and a sharpening steel. Made from especially robust ash wood it is designed to arrange all knives visibly – magnetic elements keep them in place. Impressive looking but gentle to the blades and the knives are kept safely, handy and clearly arranged.

In the words of Goethe: “one takes hold with the eyes and sees with the fingers.”



(Photos: ZWILLING J.A. Henckels)